



**MY TRACTOR, NATURE AND ME.
THAT IS ALL THAT IS NEEDED TO MAKE THIS WINE.**

***NATURAL, FRUIT FORWARD, MINIMUM INTERVENTION WITH
MAXIMUM RESPECT FOR THE LAND, THE VINES AND THEIR CYCLES.***

100% TEMPRANILLO FROM D.O TORO

VINEYARDS

Bush vines planted at 3 x 3m. Organically grown and hand picked grapes like in the traditional manner. No pesticides or herbicides are used. The land is ploughed to keep competing vegetation growing between the vines. Rainfall is scarce in this region so we need to ensure the vine receives all the water possible as we do not use artificial irrigation. Only natural methods are used. The region of TORO is hot and dry which makes the perfect environment for natural winemaking.

VINIFICATION

Handpicked grapes are carefully de stemmed and slightly crushed before beginning a cold soak overnight. The temperature is slowly naturally allowed to increase so spontaneous fermentation takes place. All in stainless steel state of the art tanks. No oak, just lots of fruit.

TASTING NOTES

Lively, fresh, intense and bursting with varietal character! Deep rich colour typical from the intense Tempranillo in Toro. On the nose dark black wilde berries, violets and liquorice. On the palate, this wine is fresh, bright, lively and SUPER juicy! Serve slightly chilled on its own, with a few tapas or pretty much anything!

Made by the young yet experienced team at Spanish Palate whose objective is to travel around Spain to find the country's best vineyards to create a series of wines that offer amazing value!

**UNOAKED FRUITY
TEMPRANILLO**



**MI
TRACTOR**

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